



**Commodity Specification**

**Canned Boned Poultry**

**NOVEMBER 1998**



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## I. GENERAL

Canned boned poultry (commodity) produced from the classes of ready-to-cook chickens and turkeys (poultry) described in this Specification will be packaged and packed in one or more of the following forms as specified in the contract:

29-ounce (822 g) cans - Twenty-nine ounces (822 g) of commodity must be packaged in a 401 x 411 size metal can and packed 24 cans in each fiberboard shipping container. A purchase unit will consist of 840 shipping containers totaling 36,540 pounds (16,574 kg):

(211029) - Canned Boned Chicken

(213129) - Canned Boned Turkey

50-ounce (1.42 kg) cans - Fifty ounces (1.42 kg) of commodity must be packaged in a 404 x 700 size metal can and packed 12 cans in each fiberboard shipping container. A purchase unit will consist of 1,000 shipping containers totaling 37,500 pounds (17,010 kg):

(211050) - Canned Boned Chicken

(213150) - Canned Boned Turkey

## II. COMMODITY SPECIFICATIONS

### A. Basic Requirements.

1. Date Processed. The commodity must not be processed and packaged more than 30 calendar days prior to the date of the contract.

2. Poultry Kind and Class. The commodity must be produced from one of the following kinds and classes of poultry:

a. Chickens must be fowl or roosters (7 C.F.R. § 70.201).

b. Turkeys must be young, yearling, or mature turkeys (7 C.F.R. § 70.202).

3. Origin of Poultry. The commodity must be produced from poultry which was produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles poultry products originating from sources other than the United States, its territories or possessions, Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for these poultry products to ensure they are not used in the commodity produced under this Specification. This plan must be made available to a representative of the Grading Branch, Poultry Programs, Agricultural Marketing Service (AMS), United States Department of Agriculture (USDA) (grader), and the Contracting Officer or agent thereof upon request. The contractor must ensure that both the contractor and subcontractor(s) maintain records such

### II.A.3.

as invoices, or production and inventory records evidencing product origin, and make such records available for review by the USDA grader or other Government official(s) in accordance with Article 76 of USDA-1.

4. Inspection. Processing operations must comply with Poultry Products Inspection Regulations (9 C.F.R. Part 381) and be under the supervision of a representative of the USDA's Food Safety and Inspection Service (FSIS) (inspector). Inspection for contract and specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 C.F.R. Part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a USDA grader. The USDA grader will be responsible for certification of compliance with the requirements of this Specification for poultry; cooked poultry products; formulation of commodity; canned thermal-processed commodity; drained weight and net weight; packaging and packing; labeling and marking; sampling; and checkloading.

5. Product Temperature. The temperature of poultry and poultry parts and cooked poultry meat, skin, broth, and fat, unless otherwise specified herein, must be in compliance with 9 C.F.R. § 381.66 and FSIS Directive 7110.3 (Time/Temperature Guidelines For Cooling Heated Products) throughout all operations including transportation between plants.

6. Poultry From Other Plants. Frozen and chilled poultry and poultry parts may be transferred or obtained from other plants, provided they: (a) have been processed, handled, and identified in accordance with this Specification, and (b) comply with the organoleptic and other applicable requirements of this Specification as evidenced by USDA certification.

a. Type, kind, and class of poultry; date slaughtered or date placed in frozen storage, as applicable; and USDA-assigned plant number must be shown on each shipping container.

b. The poultry and poultry parts must be maintained at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

7. Frozen Poultry. Frozen poultry and poultry parts may be used if they have been: (a) packaged to protect the product from freezer burn, dehydration, and quality deterioration during storage, (b) labeled as to kind and class of poultry and identified so the time in storage can be determined, and (c) held in frozen storage not more than 60 days.

8. USDA Sampling Option. USDA may select additional product for further inspection or may draw samples for laboratory analyses.

#### B. Prerequisites for Poultry

1. Unacceptable Meat. Mechanically separated meat (comminuted), giblets, and

kidneys cannot be used in preparing the commodity.

2. Organoleptic Requirements. The poultry and poultry parts will be examined on a continuous basis for the following organoleptic requirements: Poultry and poultry parts must be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, oxidized, metallic, chlorine, or other off-odors; free of foreign materials (e.g., glass, paper, rubber, metal); must show no evidence of mishandling or deterioration; and must have a bright color and show no evidence of freezer burn or dehydration, thawing, or refreezing. Any poultry or poultry parts that does not comply with the organoleptic requirements will be rejected for use under this Specification.

C. Processing, Formulation, and Requirements for Commodity

1. Processing Requirements. The commodity must be prepared from cooked poultry meat and skin; broth from cooked poultry, or water; and processed poultry fat. The use of the words-meat, skin, fat, and broth in this section means poultry meat, poultry skin, poultry fat, and poultry broth prepared from one of the kinds and classes of poultry specified in II.A.2.

2. Cooking.

a. Poultry without giblets and poultry parts may be: (1) cooked with water without pressure, or (2) pressure cooked. The method of cooking must produce a cooked product free of overcooked, burnt, scorched, bitter, metallic, cardboardy, rancid, or other flavors or odors foreign to properly cooked chicken or turkey.

b. Cooked meat and skin must be handled and cooled in accordance with 9 C.F.R. Part 381 and FSIS Directive 7110.3 (Time/Temperature Guidelines For Cooling Heated Products). Cooked meat and skin may be held at 40 °F (-17.8 °C) or lower for not more than 5 days from time of cooking until canned, or the chilled cooked meat and skin may be frozen and held at an internal product temperature of 0 °F (-17.8 °C) or lower.

3. Meat and Skin Defects.

a. Organoleptic defects. The cooked meat and skin will be examined on a continuous basis for compliance with the organoleptic requirements shown in Table 1 below. If the cooked meat or skin does not comply with the organoleptic requirements it will be rejected for use under this Specification.

b. Skin defects. Before the skin is reduced in size, a 2-pound (0.91 kg) sample of skin will be examined for the skin defects shown in Table 1. The frequency of sampling will be as outlined in Poultry Programs' Sample Plan Level 2 (SPL-2). If any sample of skin has more defects than the maximum tolerance for the AQL, the skin the sample represents will be rejected.

### II.C.3.

**Table 1. Cooked Poultry Meat and Skin Defects**

<b>Organoleptic Defects:</b>	<b>The meat and skin must be free of</b> foreign materials (e.g., glass, paper, rubber, metal); and odors which are not characteristic of properly cooked and handled poultry meat; for example, rancid, metallic, stale, sour, or scorched.
<b>Skin Defects:</b>	<b>A defect for skin is the presence of</b> feathers, hair, and areas of moderate discolorations exceeding an area equivalent to the area of a circle with a diameter of 1 inch (2.54 cm).

#### 4. Size Reduction of Skin and Meat.

a. Skin. The skin must be separated from the meat and reduced in size, except for wing meat from the first and second portions of the wings when used as outlined in II.C.5.b. The skin must be reduced to pieces no greater than 0.25 inch (1/4 inch) (0.64 cm) in maximum dimension before it is used in the commodity.

b. Meat. The meat must be processed in a manner that will minimize stringy texture. The larger pieces of meat, e.g., breast portions and thigh portions, must be cut into chunks which are a minimum of 1.25 inch (1 1/4 inch) (3.18 cm) in size. The meat must not be ground or shredded.

5. Formulation. The following proportions of cooked meat and skin, and broth or water must be used in preparing the commodity:

	<u>Percent by Weight</u>
White meat (may include wing meat up to 5.00 percent)	39.00 - 44.00
Dark meat (may include neck meat up to 4.00 percent)	34.00 - 39.00
Skin (maximum)	12.00
Broth or Water (maximum)	<u>10.00</u> 100.00

a. The amount of skin, and/or broth or water may be reduced and replaced with additional white meat or dark meat. Additional white meat may replace dark meat.

b. As an alternative for wing meat and skin, the white meat may include up to 7.5 percent wing meat with attached skin instead of 5 percent wing meat without skin, provided the amount of other skin which may be added to the formula does not exceed 9 percent.



6. Meat In Natural Proportions. As an alternative to formulating, cooked white and dark meat removed from the whole poultry carcass in natural proportions may be used for the combined amount of white and dark meat as specified in the above formula if prepared in accordance with the following:

a. The contractor must have established control procedures, processing sequence, product flow, and methods for handling the pulled (deboned) cooked white and dark meat to ensure that: (1) the natural proportion of cooked white and dark meat is maintained, (2) no white meat is removed for other uses, and (3) no dark meat is added from other sources.

b. These procedures and methods must be reviewed and found acceptable by supervisory personnel of the Grading Branch, Poultry Programs, before this option can be used to produce white and dark meat for this Specification.

7. Broth or Water.

a. Broth or potable water must be used in the commodity. Broth used must be a flavorful broth from the unpressurized cooking of not less than two or more than four batches of poultry products in the same broth. A continuous cooking method may be used, provided water is added during the cooking operation and the process results in a broth equivalent to that described in the preceding sentence. Broth from one batch of pressure-cooked poultry product may be used. Broth produced by cooking only fat and bones cannot be used. Broth must be maintained at a temperature of 160 °F (71.1 °C) or higher or must be cooled to and maintained at a temperature or 40 °F (4.4 °C) or lower within 4 hours of preparation. Broth may not be held more than 48 hours unless the broth is frozen or dried.

b. Other methods of preparing broth or handling the broth may be approved by the Deputy Administrator of Poultry Programs, in writing. (Approvals will be granted on an individual plant basis after a review of the process and when the resulting method is found acceptable by supervisory personnel of the Grading Branch, Poultry Programs.)

c. Broth must be free from bitter, rancid, metallic, cardboardy, soapy, scorched, burnt, overcooked, stale, and other off-odors or off-flavors foreign to properly processed chicken or turkey broth.

8. Processed Fat.

a. Fat may be from the broth in which the poultry products are cooked or from rendered skin or leaf fat. Visible moisture, cracklings, and sediment must be removed. During rendering, the temperature must not exceed 220 °F (104.4 °C). Fat must be held at 180 °F (82.2 °C) or higher until used or, as an alternate method, held under refrigeration at a temperature of 38 °F (3.3 °C) or below and reheated to 180 °F (82.2 °C) or higher before incorporation with meat and skin.

## II.C.8.

b. When the poultry products used in processing the commodity do not provide enough fat, chicken or turkey fat processed by the contractor or subcontractor in accordance with 9 C.F.R. Part 381 may be used.

c. Fat must be clear, have a light yellow to golden color and a mild chicken or turkey fat odor and flavor; be free from foreign matter; and free of scorched, rancid, metallic, soapy, bitter, stale, or other off-odors or off-flavors.

d. The commodity must be formulated so the fat complies with II.F. Processed fat needed in the formula may be mixed with the cooked meat and skin or added with the broth or water.

9. Mixing. The cooked white meat, dark meat, and skin or the cooked white meat, dark meat, skin, and the broth or water must be mixed into a homogenous mixture prior to filling the cans. Mixing must be accomplished without shredding the meat.

10. Packaging. All packaging materials must be clean and in new condition and must not impart odors or flavors to the product. A supplier of packaging material must furnish a guaranty that the packaging material complies with the criteria in 9 C.F.R. § 381.144.

a. Packaging material. The commodity must be packaged in cans. The cans must be metal, round, and open-style with welded side seams. They must be equivalent in construction, base plate (tinplate or chromium-coated steel), and enamel/coating to those in commercial use for the commodity specified in this Specification.

b. Filling cans. Cans may be filled by first adding the homogenous mixture of cooked meat and skin to each can and then adding the broth or water to each can, or filling with a homogenous mixture of cooked meat and skin, and broth or water.

(1) 29-ounce cans. Twenty-nine ounces (822 g) net weight of commodity must be packed in 401 x 411 size metal cans.

(2) 50-ounce cans. Fifty ounces (1.42 kg) net weight of commodity must be packed in 404 x 700 size metal cans.

11. Net Weight. The net weight of the commodity will be determined in accordance with Poultry Programs' procedures.

### D. Thermal Processing

The filled can must be vacuumized, hermetically sealed, and thermal-processed in accordance with 9 C.F.R. Part 381. The thermal-processed commodity must have a stable shelf life under the conditions of long-term, nonrefrigerated storage and transportation. The exterior of the can must be dry, clean, and free from rust, fat, and grease before packing into shipping containers.

E. Lots, Sublots, and Sampling

1. Definition of a Lot.

a. A lot is defined as the amount of commodity produced during a processing shift.

b. Unless otherwise specified, the commodity will be: (1) sampled, examined, and tested; and (2) accepted, rejected, or accepted subject to a price discount on a lot basis.

2. Definition of a Sublot.

a. A lot may be separated into sublots for the purpose of sampling and analyzing for compliance with the fat requirements. Additionally, lots may be separated into sublots for the purpose of sampling and determining drained weight and compliance with organoleptic and commodity defect requirements. If this option is used, the commodity must be sampled as outlined in II.E.3. below.

b. Commodity sampled and analyzed on the basis of sublots will be accepted, rejected, or accepted with a discount on a subplot basis.

3. Definition of a Sample.

a. A sample is one 29-ounce or 50-ounce (822-g or 1.42-kg) can of commodity or its equivalent.

b. The USDA grader will draw samples at random for compliance with the organoleptic requirements, and determination of fat content and drained weight after thermal processing. As determined by the contractor/processor, the USDA grader will collect sample cans from each lot or subplot at random **prior to** or **after** thermal processing to examine for the commodity defects (see II.F.5.). The contractor/processor must select a sampling option (either option I or option II) prior to the start of production.

(1) If the contractor/processor elects to sample cans **prior to** thermal processing (option I), the number of samples from a lot for the fat analyses, drained weight, and the determination of organoleptic and defect requirements will be as detailed in Table 2 below.

(a) For the determination of organoleptic and defect requirements under option I, no additional separation of the lot into sublots will be allowed.

(b) Samples for organoleptic requirements (see II.F.4.), fat content requirements (see II.F.1.), and drained weight determination (see II.F.3.d.) will be drawn after thermal processing and will represent 1 day's production.

## II.E.3.

**Table 2. Samples Drawn Online From a Lot or Sublot - *Option I***

29-ounce (822-g) cans				50-ounce (1.42-kg) cans			
Lot or Sublot	Organoleptic and Defect Requirements	Fat Analyses	Drained Weight	Lot or Sublot	Organoleptic and Defect Requirements	Fat Analyses	Drained Weight
<b>Lot</b>	2 cans per sampling interval	10 cans	10 cans	<b>Lot</b>	1 can per sampling interval	6 cans	6 cans
<b>Sublot</b>	2 cans per sampling interval	5 cans *	5 cans *	<b>Sublot</b>	1 can per sampling interval	3 cans *	3 cans *

\* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.

(2) If the contractor/processor elects to sample cans **after** thermal processing (option II), the sampling of commodity from a lot or a sublot will be as detailed in Table 3 below:

**Table 3. Samples Drawn From a Lot or Sublot - *Option II***

29-ounce (822-g) cans				50-ounce (1.42-kg) cans			
Lot or Sublot	Fat Analyses	Drained Weight	Organoleptic and Defect Requirements	Lot or Sublot	Fat Analyses	Drained Weight	Organoleptic and Defect Requirements
Total No. of Cans		Number of Cans		Total No. of Cans		Number of Cans	
<b>Lot</b>	10	First 10 cans	First 10 + 6 cans	<b>Lot</b>	6	First 6 cans	First 6 + 2 cans
Total = <b>26</b> cans		16 cans total		Total = <b>14</b> cans		8 cans total	
<b>Sublot *</b>	5	First 5 cans	First 5 + 3 cans	<b>Sublot *</b>	3	First 3 cans	First 3 + 1 can
Total = <b>13</b> cans		8 cans total		Total = <b>7</b> cans		4 cans total	

## II.E.3.

\* The total number of samples drawn from all sublots in a lot must be equal to or greater than those specified for a lot.

F. Requirements for Thermal-Processed Commodity

1. Fat Content. After thermal processing, the USDA grader will randomly draw sample cans (as defined in II.E.3.b.) for laboratory analyses for fat content. The samples will be analyzed in a USDA laboratory. A lot or subplot of thermal-processed commodity must contain no more than an average 9.5 percent fat.

2. Price Discounts.

a. A lot or subplot of thermal-processed commodity with more than 9.5 percent fat (average for the lot or subplot) but not more than 10.5 percent fat will be accepted with the following deviations subject to the price discount indicated:

<u>Fat Content, Basis</u> <u>USDA Laboratory Analysis</u>	<u>Applicable Discount</u>
Greater than 9.5 but not more than 10.0 percent	2.00 percent of contract price
Greater than 10.0 but not more than 10.5 percent	4.00 percent of contract price

b. A lot or subplot of thermal-processed commodity with more than 10.5 percent fat will be rejected.

3. Drained-Weight Requirements and Determination.

a. Samples. After thermal processing, the USDA grader will randomly draw sample cans (as defined in II.E.3.b.) to determine drained weight.

b. Filled 29-ounce can requirements. The 29-ounce (822-g) filled cans from a lot or subplot must average not less than 25.7 ounces (729 g) of commodity on a drained-weight basis.

(1) Lots or sublots of commodity with a drained weight averaging greater than or equal to 24.7 ounces (700 g) and less than 25.7 ounces (729 g) will be accepted with the following deviations subject to the price discount indicated:

<u>Drained-Weight Basis</u>	<u>Applicable Discount</u>
Greater than 25.1 ounces (726 g) and less than 25.7 ounces (729 g)	2.25 percent of contract price
Greater than or equal to 24.7 ounces (700 g) and less than or equal to 25.1 ounces (712 g)	4.50 percent of contract price

### II.F.3.

(2) A lot or subplot of 29-ounce (822-g) filled cans with a drained weight averaging less than 24.7 ounces (700 g) of commodity will be rejected.

c. Filled 50-ounce can requirements. The 50-ounce (1.42-kg) filled cans from a lot or subplot must average not less than 44.3 ounces (1.26 kg) of commodity on a drained-weight basis.

(1) Lots or sublots of commodity with a drained weight averaging greater than or equal to 42.6 (1.21 kg) and less than 44.3 ounces (1.26 kg) will be accepted with the following deviations subject to the price discount indicated:

<u>Drained-Weight Basis</u>	<u>Applicable Discount</u>
Greater than 43.3 ounces (1.23 kg) and less than 44.3 ounces (1.26 kg)	2.25 percent of contract price
Greater than or equal to 42.6 ounces (1.21 kg) and less than or equal to 43.3 ounces (1.23 kg)	4.50 percent of contract price

(2) A lot or subplot of filled cans with a drained weight averaging less than 42.6 ounces (1.21 kg) of commodity will be rejected.

d. Determination. The drained-weight of the sample cans will be determined 24 to 72 hours after the day of the processing shift in which the product was produced. The contents of each sample can will be weighed after draining product, with a No. 8 sieve, for 2 minutes for a 29-ounce (822-g) can and 3 minutes for a 50-ounce (1.42-kg) can. The temperature of the commodity at time of weighing must be  $75^{\circ} \pm 5^{\circ}\text{F}$  ( $23.9^{\circ} \pm 2.8^{\circ}\text{C}$ ). The average drained-weight results will be reported to the nearest 10th of an ounce on the USDA shipping certificate.

e. Rejected product. If the commodity in a lot or subplot is rejected for drained weight, the contractor/processor may request an appeal which must be performed within 6 calendar days from the end of the processing shift on which the product was produced. The contractor/processor may remove cans suspected of being out of compliance and reoffer the balance of the lot or subplot once for acceptance. Those cans determined out of compliance with drained weight requirements will be rejected, but may be reworked in accordance with II.F.6.

4. Organoleptic Requirements. After thermal processing, the commodity will be sampled (as defined in II.E.3.) and examined for compliance with the following organoleptic requirements: The commodity must have an appetizing appearance, odor, flavor and texture, and must be free of off-flavor or off-odors; for example, overcooked, burnt, scorched, sour, stale, cardboardy, metallic, bitter, or rancid. A lot or subplot of commodity which does not comply with these organoleptic requirements will be rejected for use under this Specification.

## II.F.

5. Commodity Defects. The contractor/processor may select one of the two options below for the examination of commodity defects. Once an option is selected, the contractor/processor may not change options until the end of 1 day's production. Samples of commodity with more defects than the maximum tolerance for either option will result in the rejection of the lot or subplot the samples represent.

a. Option I - Examination **prior to** thermal processing. The samples (see II.E.3.b.(1) for sampling) will be randomly selected online prior to canning or thermal processing and examined for the defects shown in Table 4 below.

(1) The number of defects allowed will be those outlined in Poultry Programs' AQL Sample Plan 3 found in the Poultry Graders Handbook. Separate examinations will be made for: (1) bone and (2) other defects.

(2) Regardless of the kind and number of defects (within Table 4) found, any sample with bone or hard bone-like material greater than 0.75 inch (1.91 cm) will be cause for the rejection of the product the sample represents.

(3) If the number of bone defects exceeds an "accept" level for the respective sample number, or results in a rejection, the frequency of sampling for bone defects will be increased to a sample drawn twice each sampling interval until the cumulative number of bone defects reverts back to an "accept" level.

(4) If the sample has more defects than the maximum tolerance for the AQL sample plan, the product the sample represents will be rejected.

**Table 4. Commodity Defects - Option I**

<b>Meat Defects:</b>	<b>A defect for meat is the presence of:</b>
<b>Bone:</b>	Bone or hard bone-like material in a sample greater than 0.75 inch (1.91 cm) <b>(Also see II.F.5.a.(2))</b> .  Bone or hard bone-like material in a sample less than or equal to 0.75 inch (1.91 cm).
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or  Bruises, blood clots, and moderate discolorations which exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).

b. Option II - Examination **after** thermal-processing.

(1) After drained weight determination, the samples (see II.E.3.b.(2) for sampling) will be examined for the defects shown in Table 5 below.

## II.F.5.

(2) Separate examinations will be made for: (1) bone and (2) other defects. The number of defects allowed in a sample representing a lot or subplot will be as shown in Table 5.

(3) Regardless of the kind and number of defects (within Table 5) found, any sample with bone or hard bone-like material greater than 0.75 inch (1.91 cm) will be cause for the rejection of the product the sample represents.

(4) If the sample has more defects than the maximum tolerance for the AQL sample plan, the product the sample represents will be rejected.

**Table 5. Thermal-Processed Commodity Defects Allowed - Option II**

Criteria		Tolerance
<b>Meat Defects:</b>	<b>A defect for meat is the presence of:</b>	
<b>Bones:</b>	Bone or hard bone-like material * in a sample greater than 0.75 inch (1.91 cm).	<b>See II.F.5.b.(3)</b>
	Bone or hard bone-like material * in a sample less than or equal to 0.75 inch (1.91 cm).	6 bones permitted per lot
		3 bones permitted per subplot
<b>Other:</b>	Dark colored (due to blood) vein or artery more than 1 inch (2.54 cm) in length; or	10 defects permitted per lot
	Bruises, blood clots, and moderate discolorations which exceed an area equivalent to a circle with a diameter of 0.30 inch (0.76 cm).	5 defects permitted per subplot

\* Bone or hard bone-like material is material which does not break up or disintegrate when subjected to pressure from a spatula, flat side of a knife, or fork.

### 6. Reworked Commodity.

a. Sample cans examined by the USDA grader or product with more defects than the maximum tolerances; or unsatisfactory due to drained weight or fat content; may be reworked and incorporated into formulated batches of cooked product, prior to thermal processing, provided:

(1) The defects are removed from the product;



(2) The product is incorporated at a maximum of 5 percent of the formulated batch; and

(3) Product removed from cans must be reworked into a batch within 72 hours.

b. X-ray equipment may be used to examine product to be reworked provided:

(1) The equipment and x-ray examination procedures are found to be in compliance with FSIS regulations and procedures; and

(2) A USDA grader monitors the x-ray and rework procedure.

(3) The contractor/processor may remove product cans from a lot or subplot suspected of containing defects after the x-ray examination and the balance of the lot or subplot may be reoffered for acceptance. Product containing defects may be reworked once.

7. Contaminated Commodity. A lot or subplot of commodity which contains foreign matter--for example, paper, plastic, rubber, or metal--will be handled in accordance with FSIS procedures. Samples which contain comminuted meat, giblets, or kidneys will result in rejection of the lot or subplot the samples represent.

8. Packing. All packing materials must be clean and in new condition and must not impart odors or flavors to the product.

a. Shipping containers

(1) Requirements. The shipping container must: (a) be a fiberboard container; (b) be of such size to pack the commodity without slack filling or bulging; (c) protect the commodity from contamination and against loss or damage; (d) withstand the variations in humidity and temperature during the conditions of use; and (e) have the combined facings weight, the bursting strength, and the compression strength (edge crush value) to withstand the stresses of handling, shipping, stacking, and storage.

(2) Container bottom. The flaps on the bottom of a shipping container must be securely fastened so the bottom remains securely fastened when the top of the container is opened.

(3) Final closure. Final closure of the shipping containers must be secure and made with commercially acceptable filament-reinforced tape, plastic film packaging tape, non-metallic strapping, adhesive, or other similar types of materials that are applicable for storage conditions and that provide for safe handling of the commodity. Steel or wire straps or staples must not be used for the final closure. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. However, staples may be used to

## II.F.8.

manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

b. 29-ounce cans. Twenty-four 29-ounce (822-g) cans of commodity must be packed four in length, three in width, and on end in two layers in each shipping container.

c. 50-ounce cans. Twelve 50-ounce cans (1.42-kg) of commodity must be packed four in length, three in width, and on end in one layer in each shipping container.

### G. Laboratory Analyses

#### 1. Fat Analyses.

a. Determination. The sample cans submitted for a lot or subplot will be combined by the USDA laboratory into a composite sample and analyzed in duplicate for fat. The analysis will be performed by the USDA laboratory. The USDA laboratory will report the results of each duplicate to nearest 100th of a percent and the average for each composite to the nearest 10th of a percent on the USDA certificate.

b. Chemical analyses will be in accordance with the following methods found in the "Official Methods of Analysis," of the Association of Official Analytical Chemists International (AOAC International), Sixteenth Edition, 1995, Chapter 39: "Meat and Meat Products," Subchapter 1, Sections 39.1.05, 39.1.06, and 39.1.07.

#### Finished Product

#### Test Method

Fat

Petroleum ether method or Rapid microwave  
-solvent extraction method

2. USDA Laboratories. The samples for laboratory analyses may be submitted to any one of the USDA laboratories listed below, except when AMS determines the conditions or workload of a specific laboratory does not permit the prompt handling of samples. All costs incurred for shipping the samples and the laboratory analyses will be paid by the contractor.

USDA, AMS, Science and Technology Programs  
Eastern Laboratory  
645 Cox Road  
Gastonia, North Carolina 28054  
Telephone (704) 867-1882

USDA, AMS, Science and Technology Programs  
Midwestern Laboratory  
3570 North Avondale Avenue  
Chicago, Illinois 60618  
Telephone (312) 353-6525

## **II.G.3.**

Laboratory Services Division  
Minnesota State Department of Agriculture  
90 West Plato Boulevard  
St. Paul, Minnesota 55107  
Telephone (612) 296-3273

Laboratory Services Division  
Oregon Department of Agriculture  
200 Hawthorn Street, South East, Suite A140  
Salem, Oregon 97310-0110  
Telephone (503) 986-4565

3. Timely Receipt of Laboratory Results. The contractor must present the thermal-processed commodity to USDA so the commodity may be sampled, the samples sent to the USDA laboratory, and the laboratory analyses performed in time for the laboratory results to be available for the contractor to meet the shipment or delivery requirements of the contract. If laboratory results are received by the contractor later than 7 calendar days, excluding Sundays and Federal Holidays, from the receipt of the samples by the USDA laboratory, the number of days' delay will be added to the permissible shipping or delivery period before liquidated damages for late shipment or delivery will be assessed.

4. Appeal of Laboratory Analyses. An appeal of an original laboratory analysis may be authorized for a lot or subplot of commodity. The appeal must be filed and made according to the appeal provisions in 7 C.F.R. Part 70. Only one appeal per lot or subplot is permitted. In the event of an appeal, the following procedures will be used:

a. The USDA grader will randomly draw twice the number of original sample cans and identify the sample cans as appeal samples.

b. The appeal samples will be submitted to the USDA laboratory where the original analyses were performed.

c. The USDA laboratory will combine an equal number of consecutively numbered sample cans into two composite samples and analyze each composite sample. The results of each composite will be reported on the USDA certificate as outlined in II.G.1.a. and identified as the results for appeal samples.

d. The laboratory results of the appeal samples will supersede those of the original analysis being appealed. The results of the appeal will be final.

## **III. LABELING**

### **A. Requirements**

1. Labeling Provisions. Cans and shipping containers of the commodity must be labeled and marked in accordance with this Specification. Labeling is subject to the provisions of 9 C.F.R. 381.132(c)(3)(iv). The name and address of the contractor or processor must not be shown on cans or shipping containers.

2. Printing Requirements. Printed, stamped, and stenciled labeling and marking information must be water-fast, nonsmearing, of a contrasting color, clear, and readable.

### III.A.

3. Labeling Format. Any deviations from the labeling requirements in this Specification must be approved by the Contracting Officer, in writing, prior to start of production.

#### B. Cans

##### 1. Universal Product Bar Code.

a. A Universal Product Code (UPC), code and symbol, must appear on each 29-ounce (822-g) can. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators must be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by Uniform Code Council, Inc., 8163 Old Yankee Road, Suite J, Dayton, Ohio 45458.

b. The contractor must use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and will use a unique item code number for the commodities purchased under this Specification. The contractor need not join the Uniform Code Council, Inc.

c. The 12-digit UPC code for 29-ounce (822-g) cans is:

(1) Canned boned chicken: 7 15001 01562 4

(2) Canned boned turkey: 7 15001 01564 8

2. Plant and Lot Number. The USDA-assigned plant number and the lot number of the commodity must be embossed, stamped, or printed on each individual can or on one end of each can.

3. 50-Ounce Cans. The labeling information illustrated on two panels in EXHIBIT 3 for chicken or EXHIBIT 4 for turkey must be legibly labeled, printed, or lithographed on each can. If a label is used, it must be a wraparound type which is at least 6 inches (15.24 cm) in height.

4. Nutritional Labeling - 50-Ounce Cans. A nutritional label, indicating the nutrient content of the commodity, is required on each 50-ounce (1.42-kg) can of thermal-processed commodity.

a. This nutritional facts information or "nutrition facts panel" must be in compliance with the FSIS nutritional labeling requirements found in 9 C.F.R. § 381.400(b) through § 381.499.

### III.B.4.

b. The nutrition facts panel must be legibly printed on the label of each can, or printed or lithographed on each can.

c. NOTE: The nutrition facts information and panel must be pre-approved by FSIS prior to shipment of the commodity. The method of providing and location of this information for each commodity 50-ounce (1.42-kg) can (labeled, printed, or lithographed) must be indicated on the FSIS label application. The pre-approved nutrition information must be provided to the USDA inspection personnel at the plant where the commodity is to be packed for shipment.

5. 29-Ounce Cans. The information in the form and arrangement illustrated in EXHIBIT 1 for chicken or EXHIBIT 2 for turkey must be legibly labeled, printed, or lithographed on each can. The label consists of two separate panels and may be applied as a wraparound label.

#### C. Shipping Containers

1. Recycle Symbol and Statement. The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 5. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.

2. UPC Code. A Universal Product Code (UPC), code and symbol, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container of 29-ounce (822-g) and 50-ounce (1.42-kg) cans. (See additional information in section III.B.1.)

a. The 14-digit I 2/5 bar code for shipping containers of 29-ounce (822-g) cans:

(1) Canned boned chicken: 1 07 15001 01562 1

(2) Canned boned turkey: 1 07 15001 01564 5

b. The 14-digit I 2/5 bar code for shipping containers of 50-ounce (1.42-kg) cans:

(1) Canned boned chicken: 1 07 15001 01507 2

(2) Canned boned turkey: 1 07 05001 01538 6

c. The UPC code for shipping containers must be placed in the lower right-hand corner of both side panels of the shipping containers.

### III.C.

#### 3. Labeling and Marking Information.

a. Requirements. The labeling and marking information must be preprinted, stamped, or stenciled on shipping containers. This information, in essentially the same layout, is provided in EXHIBIT 6, "Labeling and Marking Information for Shipping Containers of Canned Boned Poultry."

b. "END" and "SIDE" designations. For the purpose of labeling and marking, the "end" and "side" panels may relate to the shortest and longest dimensions of the shipping container at the discretion of the contractor/processor. However, the panels must alternate between "end" panel and "side" panel designation with the two side panels and two end panels being located on opposite panels of the shipping container.

4. TOP PANEL - Labeling and Marking. The following information must appear on the top panel of each shipping container:

a. Name, type, and ingredients statement. The ingredients statement must be printed on the top panel of each shipping container following the commodity name and type. Ingredients must be listed by proper name and order in accordance with 9 C.F.R. § 381.118.

(1) For chicken:

CANNED BONED CHICKEN  
FULLY COOKED

Ingredients:

(2) For turkey:

CANNED BONED TURKEY  
FULLY COOKED

Ingredients:

b. Key points for handling commodities. Handling information is required on each shipping container for the commodity. The key points for handling must be legibly printed on the top panel of each shipping container. This information, in essentially the same layout, is set out in EXHIBIT 6.

5. ONE END Panel - Labeling and Marking. The following information must appear on one end of each shipping container:

a. Name and type.

(1) For chicken the following is required, and the words "CANNED BONED CHICKEN" must be printed in letters at least 1 inch (2.54 cm) high:

CANNED BONED CHICKEN  
FULLY COOKED

(2) For turkey the following is required, and the words "CANNED BONED TURKEY" must be printed in letters at least 1 inch (2.54 cm) high:

CANNED BONED TURKEY  
FULLY COOKED

b. Contract number and pack date. The following information may be preprinted, stamped, or stenciled on the shipping container, or on a separate pressure-sensitive label:

(1) Last five digits of the contract number as it appears in the acceptance wire.

(2) Date packed (month, day, and year).

c. Inspection mark and plant number. The USDA inspection mark and USDA-assigned plant number must be printed on the "one end" designation panel of each shipping container.

d. Number and size of cans, and net weight. The number and size of cans, and the net weight statement must be printed on the "one end" designated panel of the shipping container. **One of the following is required:**

(1) For 29-ounce cans:

24/29-ounce (822-g) cans  
Net Weight: 43.50 lbs. (19.70 kg)

(2) For 50-ounce cans:

12/50-ounce (3-lbs. 2 oz.) (1.42-kg) cans  
Net Weight: 37.50 lbs. (17.01 kg)

e. Storing instructions. The following storing instructions must be printed on the "one end" designated panel of each shipping container:

Store Unopened Cans In A  
Cool Dry Place

6. ONE SIDE Panel - Labeling and Marking. The following information must be printed **on the side panel immediately to the right of the "one end" panel** containing the information designated in III.C.5.:

### III.C.6.

a. Type, name, ingredients statement, and the legend. The commodity type and name, the ingredients statement, and the legend must be printed on the "one side" designate panel of each shipping container. Ingredients must be listed by proper name and order in accordance with 9 C.F.R. § 381.118.

(1) For chicken:

CANNED BONED CHICKEN  
FULLY COOKED  
Ingredients:

Distributed by USDA in cooperation with State and local  
or tribal governments for food assistance programs.  
Not To Be Sold Or Exchanged.

(2) For turkey:

CANNED BONED TURKEY  
FULLY COOKED  
Ingredients:

Distributed by USDA in cooperation with State and local  
or tribal governments for food assistance programs.  
Not To Be Sold Or Exchanged.

b. USDA symbol. The USDA symbol, copy on back of Specification, is to be a minimum of 2.25 inches (5.72 cm) in height, and must be printed on each shipping container.

c. UPC code. The applicable UPC code (see III.C.2.) must be printed on the lower right-hand corner of the "one side" designate panel of each shipping container.

7. THE OTHER END Panel - Labeling and Marking. For each shipping container, the following information must appear on the end opposite the panel designated "one end:"

a. Type and name. The commodity type and name (see III.C.5.a.) must be printed on the "the other end" designated panel of each shipping container.

b. USDA symbol. The USDA symbol (see III.C.6.b.) must be printed on the end opposite the panel designated "one end."

8. THE OTHER SIDE Panel - Labeling and Marking. For each shipping container, the following information must appear on the side opposite the panel designated "one side:"



### III.C.8.

a. Type, name, and legend. The commodity type and name, and legend (see IV.C.6.a.) must be printed on the side opposite the panel designated "one side." **The ingredients statement is not required on this side of the shipping container.**

b. UPC code. The applicable UPC code (see III.C.2.) must be printed on the lower right-hand corner of "the other side" designated panel of each shipping container.

9. Inventory Control Label. The processor may use a pressure-sensitive label to place any additional information (including bar codes) for processor inventory control purposes. This label may be applied somewhere on the surface of the shipping container. The label must not: (a) contain the contractor or processor name or address, or (b) cover or conflict with the labeling requirements of this Specification.

#### D. Use of Previously Printed Materials

Carryover inventories of existing supplies of printed labels, cans, or shipping containers for commodity in 29-ounce (822-g) and 50-ounce (1.42-kg) cans from the Commodity Specification for Canned Boned Poultry dated August 1996 may be used. If the ingredients statement changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS.

Shipping containers, cans, or labels with incorrect: (1) contract number, (2) plant number, (3) net weight, (4) ingredients statement, or (5) date packed must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stenciled, stamped, or lithographed in permanent ink.

#### E. F.a.s. Vessel Deliveries

F.a.s. vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Notice to Deliver. The address must be clearly printed on at least two sides of each pallet.

### IV. FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

#### A. Verification of Materials and Defects

##### 1. Verification of Packaging and Packing Materials.

The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the USDA grader the following certification on company stationery signed by a person authorized to do so by the contractor:

#### IV.A.1.

"(I) (We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity Specification for Canned Boned Poultry, dated November 1998, comply or will comply with the terms of this Commodity Specification.

Name \_\_\_\_\_

Title \_\_\_\_\_

One certification is adequate for all production under this Specification.

#### 2. Container, Labeling, and Marking Defects.

a. Defects. Cans and shipping containers will be examined for container, labeling, and marking defects in accordance with the United States Standards for Condition of Food Containers and the USDA publications "Procedures for the Inspection of the Condition of Food Containers" and "Visual Aids for Inspection for Metal Containers."

b. Tolerance for defects. If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable Poultry Programs' AQL sample plan, the delivery unit will be rejected.

#### B. Inspection and Checkloading

1. Requirements. Inspection for contract compliance will be made by a USDA representative, in accordance with 7 C.F.R. Part 70, 9 C.F.R. Part 381, and this Specification, at site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

2. Procedures. The inspection and checkloading required by Article 54 and 55 of USDA-1 must be performed by the USDA grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest Grading Branch field office or the Chief of Grading Branch, Poultry Programs, AMS, USDA, Room 3938-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 720-3271. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by USDA certification. The contractor must not ship the commodity unless informed by the USDA grader that the designated lot or subplot to be shipped meets contract specifications.

## V. UNITIZATION

Each delivery unit of canned boned poultry must be unitized (palletized and stretchwrapped) and comply with the following:

### A. Pallets

Pallets must be good quality, wood, 48 inches x 40 inches, nonreversible, flush stringer, and partial fourway entry. Each pallet of shipping containers must be stretchwrapped with plastic film in a manner that will secure each container and layers of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to containers of product.

### B. Pallet Exchange

Contractors may arrange for pallet exchange with consignees; however, USDA is in no way responsible for such arrangements.

## VI. SHIPMENT AND DELIVERY

Shipment and delivery must be made in accordance with this Specification, the applicable Announcement and Invitation, and Articles 56, 57, and 64 of USDA-1, as amended by the Announcement. In addition, the contractor must adhere to the following provisions:

### A. Contract Compliance Stamp

Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A USDA grader, or other authorized personnel under the supervision of the USDA grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

### B. Grading Certificate

A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading must accompany each shipment.

1. Railcar or Piggyback. If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the USDA grader, warehouseman, or consignee, as applicable.

2. Trucks. If shipment is by truck, the driver must, upon delivery, give the certificate to the USDA grader, warehouseman, or consignee, as applicable.

## VI.

### C. Loading and Sealing of Vehicles

Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a USDA grader.

1. Railcar. Each railcar must be sealed. The contractors are responsible for arranging railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.

2. Truck or Piggyback. Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to two destinations will not require separation by sealing each drop.

### D. Delivery Notification

Notwithstanding the provisions of Article 56(c) of USDA-1, as amended by the applicable Announcement, the contractor must follow the instructions in the Notice to Deliver issued by the Kansas City Commodity Office (KCCO) concerning delivery notification. Such notification and information of impending delivery are vital in proper execution of delivery. The contractor must notify the State distributing agency and the consignee of shipment per instructions in the Notice to Deliver. For rail or piggyback shipments, notification shall be made on the day of shipment. For truck shipments, notification of the estimated arrival time should be made as far in advance of delivery as possible. In addition, for truck or piggyback shipments, the contractor must request and keep scheduled appointment(s). Unloading appointments for truck or piggyback shipments must be requested from the consignee contact party(ies) at least 24 hours in advance of delivery.

1. In-Plant Deliveries. When in-plant delivery is made, the contractor must notify the appropriate resident USDA grader and furnish applicable information.

2. Delivery In Storage. Delivery may be made in store provided the destination in the Notice to Deliver and the place the contractor has the commodity in storage are the same. Inspection and certification by a USDA grader are also required for transfers in store.

3. Early Delivery. The contractor may deliver early upon approval of the KCCO. Approval may be obtained by telephoning (816) 926-6068. Approval is contingent on the recipient's concurrence to accept early delivery and upon the USDA grader being available to perform necessary checkloading and final acceptance duties.

### E. Split Deliveries

The contractor is responsible to deliver the quantity stated on each Notice to Deliver to each destination. Contractors must provide to the USDA Grader, at time of shipment, the number of boxes and pounds for each destination.

## **VI.E.**

At the option of the contractor, a purchase unit with two Notices to Deliver (split deliveries) for two different destinations may be delivered on two separate trucks provided each truck ships the total quantity stated on the Notice to Deliver. Any additional costs will accrue to the contractor's account.

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D. Michael Holbrook  
Deputy Administrator, Poultry Programs

Attachment

**EXHIBIT 1**  
**Labeling Information for 29-Ounce Cans of Chicken**



**The UPC 12-digit code and symbol must be shown in accordance with section III.**

**EXHIBIT 2**  
**Labeling Information for 29-Ounce Cans of Turkey**

**The UPC 12-digit code and symbol must be shown in accordance with section III.**



**EXHIBIT 3**  
**Label Information for 50-Ounce Cans - Chicken**

**Marking Information:** Fifty-ounce (1.42-kg) cans of Canned Boned Chicken must be marked as shown below. Markings must be legibly labeled, printed, or lithographed on cans. If a label is used, it must be a wraparound type which is at least 6 inches (15.24 cm) in height. The names of ingredients must be shown.

<b>BONED CHICKEN</b>	<b>BONED CHICKEN</b>
<p data-bbox="224 674 386 705"><b>Ingredients:</b></p> <p data-bbox="240 785 808 932"><b>Distributed by USDA in cooperation with State and local or tribal governments for food assistance programs. Not To Be Sold Or Exchanged.</b></p> <div data-bbox="396 1058 656 1331"></div> <div data-bbox="451 1407 597 1554"></div> <p data-bbox="240 1608 805 1640"><b>Net Weight: 50 ounces (3 lbs. 2 oz.) (1.42 kg)</b></p>	<p data-bbox="959 674 1430 747"><b>STORE UNOPENED CANS IN A COOL, DRY PLACE</b></p> <p data-bbox="911 827 1479 995"><b>THIS CANNED BONED CHICKEN IS FULLY COOKED AND READY TO USE. IT MAY BE USED COLD IN SALADS AND SANDWICHES AS WELL AS HOT IN COMBINATION DISHES.</b></p> <p data-bbox="1049 1075 1341 1148"><b>Nutrition Facts Panel May Be Placed Here.</b></p>

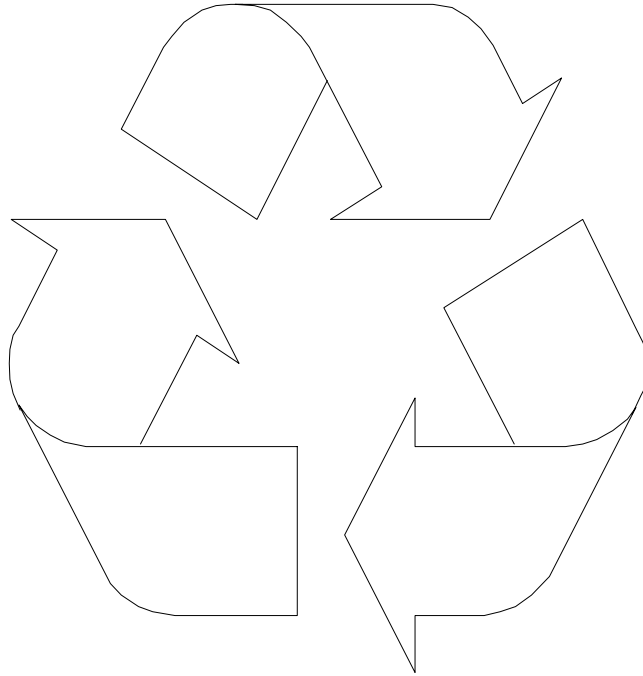
**EXHIBIT 4**  
**Label Information for 50-Ounce Cans - Turkey**

**Marking Information:** Fifty-ounce (1.42-kg) cans of Canned Boned Turkey must be marked as shown below. Markings must be legibly labeled, printed, or lithographed on cans. If a label is used, it must be a wraparound type which is at least 6 inches (15.24 cm) in height. The names of ingredients must be shown.

<b>BONED TURKEY</b>	<b>BONED TURKEY</b>
<p data-bbox="228 674 396 705"><b>Ingredients:</b></p> <p data-bbox="240 785 808 930"><b>Distributed by USDA in cooperation with State and local or tribal governments for food assistance programs. Not To Be Sold Or Exchanged.</b></p> <div data-bbox="396 1058 659 1329"></div> <div data-bbox="451 1402 599 1554"></div> <p data-bbox="240 1608 805 1640"><b>Net Weight: 50 ounces (3 lbs. 2 oz.) (1.42 kg)</b></p>	<p data-bbox="959 674 1430 743"><b>STORE UNOPENED CANS IN A COOL, DRY PLACE</b></p> <p data-bbox="911 825 1479 991"><b>THIS CANNED BONED TURKEY IS FULLY COOKED AND READY TO USE. IT MAY BE USED COLD IN SALADS AND SANDWICHES AS WELL AS HOT IN COMBINATION DISHES.</b></p> <p data-bbox="1047 1075 1341 1144"><b>Nutrition Facts Panel May Be Placed Here.</b></p>



**EXHIBIT 5**  
**"Please Recycle" Symbol and Statement**



**PLEASE  
RECYCLE**

## EXHIBIT 6 Labeling and Marking Information for Shipping Containers of Canned Boned Poultry

**Marking Information:** Shipping containers shall be marked substantially as shown below. Markings must be preprinted, stamped, or stenciled on containers, water-fast, nonsmearing, of a contrasting color, clear, and readable. The applicable product name ("CHICKEN" or "TURKEY") must be shown. The words "CANNED BONED CHICKEN" or "CANNED BONED TURKEY," on each end, must be in letters at least 1 inch (2.54 cm) high. The USDA symbol is to be a minimum of 2.25 inches (5.72 cm) in height. The applicable UPC 14-digit I 2/5 code, symbol and code, must be shown in the lower right-hand corner of both side panels. The recycle symbol and statement must be legibly printed somewhere on the surface of each recyclable shipping container.

<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p> <p style="text-align: center;">Distributed by USDA in cooperation with State and local or tribal governments for food assistance programs. Not To Be Sold Or Exchanged.</p> <p style="text-align: center;">UPC Code</p>	<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p> <p>Ingredients:</p> <p><u>STORAGE:</u> Store unopened cans off the floor in a cool, dry place. Once opened, store poultry in a covered, nonmetallic container in the refrigerator, and use within 5 days.</p> <p><u>USES:</u> Canned boned poultry is fully cooked during processing and may be used in main dishes, salads, barbecued sandwiches, or in soups.</p> <p><u>PREPARATION:</u> Place canned poultry in refrigerator overnight. Chill only as many cans as will be needed for one day's use. Chilling meat in container will permit easier removal of fat from meat.</p> <p><u>YIELD:</u> One 29 oz. (822 g) drained can of boned poultry provides approximately five 1/2 cup servings of cooked poultry. One 50 oz. (1.42 kg) drained can of boned poultry provides 36 1-oz. ((28.35 g) servings, or 18 2-oz. (56.70 g) servings of cooked poultry.</p>	<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p> <p style="text-align: center;">Ingredients: Distributed by USDA in cooperation with State and local or tribal governments for food assistance programs. Not To Be Sold Or Exchanged.</p> <p style="text-align: center;">UPC Code</p>
<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p>	<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p> <p>24/29-Ounce (822-g) Cans Net Weight 43.50 lbs. (19.70 kg) OR 12/50-Ounce (3 lbs. 2-oz.) (1.42-kg) Cans Net Weight 37.50 lbs. (17.01 kg)</p>	<p style="text-align: center;"><b>CANNED BONED CHICKEN FULLY COOKED</b></p> <p style="text-align: center;">CONTRACT NO. _____ DATE PACKED _____</p> <p style="text-align: center;">Store Unopened Cans In A Cool Dry Place</p>